



VALENTINES DAY MENU

SOMETHING TO SHARE?

SHARING BOARD: SELECTION OF CURED MEATS, MIXED OLIVES, SUN BLUSHED TOMATOES, LIEVETO ARTISAN BREAD, FUSSEL'S POMEGRANATE SMOKED DIPPING OIL 20

GARLIC AND ROSEMARY CAMEMBERT: CHUTNEY, LIEVETO ARTISAN BREAD 18

STARTERS

SMOKED SALMON AND DILL TART: WATERCRESS, PEA PUREE 9

TERIYAKI CRISPY DUCK SALAD: CHERRY GEL, PICKLED CARROTS, BOK CHOI 9

WARM JERUSELUM ARTICHOKE SALAD: BLOOD ORANGE, FETA, TOASTED HAZELNUTS, WATERCRESS 9

MAIN EVENT

RIBEYE STEAK: SLOW ROASTED TOMATO, FIELD MUSHROOM, TRIPLE COOKED CHIPS, ONION RINGS 30

VENISON STEAK: DAUPHINOISE, PURPLE SPROUTING BROCCOLI, SEASONAL GREENS, RED WINE JUS 26

OVEN BAKED MONKFISH, CURRY VELOUTÈ, SAMPHIRE, ROASTED NEW POTATOES, RED ONION PAKORA 24

CRISPY CHICKEN BURGER: BBQ SAUCE, ROCKET, BACON CHEESE, FRIES 17

CHESTNUT MUSHROOM BOURGUIGNON: ROASTED GARLIC AND THYME MASH, CRISPY CAVOLO NERO 17

NAPOLI SALAMI PIZZA: CHILLI, HOT HONEY, BUFFALO MOZZARELLA 15

MUSHROOM PIZZA: GARLIC BUTTER, PARMESAN, ROCKET 14

DESSERTS

STICKY TOFFEE PUDDING:, TOFFEE SAUCE, VANILLA ICE CREAM 8

ESPRESSO MARTINI CHEESECAKE: MOCHA ICE CREAM, CHOCOLATE SOIL 8

WHITE CHOCOLATE MOUSSE: PASSIONFRUIT, SHORTBREAD 8

SELECTION OF LOCAL CHEESES: WHEAT CRACKERS, CHUTNEY, CELERY, APPLE 12